Times-Virginian
SOCIAL

(Photo by Allen Austin)

Mrs. Robert Dean Mobley

Roach, Mobley are wed

The marriage of Sharon Renee' Roach, the daughter of Mr. and Mrs. Bobby A. Roach of Appomattox, to Robert Dean Mobley, son of Mr. and Mrs. Perry D. Mobley, Jr., of Appomattox took place on Nov. 17 at 2 o'clock at the Appomattox Court House Presbyterian Church. The Rev. James F. Ferry performed the ceremony.

The bride given in marriage by her parents, wore a victorian gown with pointe D' Espirit and schiffli lace. The sleeves were leg-o-mutton styled made of chantilly lace and ribbon decoration. The skirt was made of chiffonet and chantilly lace with ribbon flowing down the back extending into the semi-cathedral train. The headpiece was also made of chantilly lace with a fingertip circle veil.

Sheila Layne, was her sister's matron of honor. Bridesmaids were Mrs. Frances Gilliam of Concord, Mrs. Rita Salmon of Suffolk, Miss Pam Taylor of Lynchburg, and Mrs. Christie Elder of Cullen, all friends of the bride.

Hilary and Amy Gilliam of Concord were the flower girls.

Master Benjamin Hamilton of Evergreen was the ring bearer.

Perry Mobley, father of the bridegroom, was his son's best man. Ushers were Larry Mobley and Phillip Mobley, brothers of the bridegroom; Gary Baker and Steve Baker of Evergreen; friends of the bridegroom.

Mrs. Mary Lou Gilbert of Lynchburg was mistress of ceremonies, and Ms. Kelley Bourke attended the guest register, both friends of the bride.

The wedding music was provided by Mrs. Virigina Carnefix.

Vocalists were Tambra and Duane Hamlet with Carolyn Totty accompanying on the piano.

The bride received an Associate Science degree in Business Administration from Central Virginia Community College and is employed by Nuclear Power Federal Credit Union in Lynchburg.

The groom is a graduate of Appomattox County High School and is employed by Babcock & Wilcox.

The couple will live in Lynchburg.

Mitchell, Lowery marry

The marriage of Miss Donna Rae Mitchell to Michael Frederick Lowery took place on Saturday, Nov. 17, 1984 at four o'clock in the afternoon at New Hope Baptist Church in Appomattox. The Rev. Robert Williams, pastor of the church, officiated at the double ring ceremony that took place in front of lighted candelabras, palms and vases of white gladious, forever yours roses, gypsophilia, button pompons and miniature carnations.

The bride is the daughter of Mr. and Mrs. Hugh M. Mitchell of Appomattox, Va. The groom is the son of Mr. and Mrs. Fred H. Lowery and grandson of Mr. and Mrs. B. C. Lowery of South Boston, Va.

The bride, escorted by her father and given in marriage by her parents, wore a formal gown with an alencon lace bodice scattered with a sea of pearls complimented by a high wedding band collar. The sheer yoke and back came across to sheer fitted sleeves trimmed with lace and double ruffled lace cuffs. The full skirt, flowed down to an elegant chapel train trimmed in lace. Her headpiece was covered with alencon lace and seed pearls. Accenting the finger tip veil were appliques of alencon lace and scalloped edging. She carried a traditional cascading bouquet of red forever yours roses, stephanotis, white miniature carnations, star-burst pompons and gypsophillia.

Ms. Vicki Godsey, friend of the couple, served as matron of honor. She wore a lovely floor length gown of burgundy lalique taffeta. The dress featured an open ruffle portrait collar with a fitted bodice and short puff sleeves that flowed into a full gathered skirt with a double string tie belt. She carried a crescent bouquet of cymbidium orchids, miniature carnations, star-burst pompons and gypsophillia.

The bridesmaids were Mrs. Rita Mitchell of Appomattox, sister-in-law of the bride; Mrs. Lynn Porton of Appomattox, Miss Tamara Nash of West Point, cousins of the bride; and Miss Patricia Crouse of Greensboro, N.C., friend of the bride. They wore gowns and carried bouquets identical to the honor attendant.

Mr. Fred Lowery of South Boston served as his son's best man. Ushers were Mr. Marvin Mitchell of Appomattox, Mr. Calvin Mitchell of Lynchburg, brothers of the bride; Mr. Dennis Gilbert and Mr. Tommy Thames both of South Boston, friends of the couple.

The groom wore a silver gray tuxedo with tails, white pleated shirt, a silver bowtie and silver cummerbund. The ushers wore silver gray tuxedos with short coats, white pleated shirts, silver bowties and silver cummerbunds.

Miss Melissa Godsey of Appomattox was flower girl. She wore a white eyelet floor length gown with a burgundy tie belt.

Mr. Brent Goodrich, of Appomattox, cousin of the bride was ringbearer. He wore a tuxedo identical to the ushers.

Mrs. Alice Faye Burks of Appomattox, organist and Mrs. Ann Reynolds of Appomattox, soloist, provided the musical selections which included "Because" and "The Wedding Prayer".

Mrs. Margie Reider of Appomattox served as mistress of ceremonies. Miss Nancy Dunn of South Boston attended the guest register and Miss Dorcas Johnson of South Boston, cousin of the bride, handed out the nuptial programs.

The mother of the bride chose a floor length gown of deep rose with a draped neckline. The groom's mother chose a floor length gown of powder blue with a coordinated sheer jacket. Both mothers wore white bridal orchids with complimentary ribbons.

Following the ceremony the parents of the bride entertained with a reception in the church fellowship hall. Mrs. Merle Nash, Mrs. Hazel Reynolds, Mrs. Carol Ann Reynolds, Miss Terri Nash, Mrs. Betsy Reynolds, Mrs. Ruby Reynolds, Mrs. Merlie Reynolds, Mrs. Ann Reynolds, Mrs. Vivian Caldwell and Miss Tina Reynolds were hostesses at the reception.

Mrs. Dale Goodrich and Mrs. Gloria Deaner of Appomattox, cousins of the bride served the cake. Mrs. Sandra Blanks and Mrs. Sharon Lowery of South Boston, cousins of the groom attended the punch.

For her going away outfit, the bride wore a charcoal gray suit and white blouse with matching accessories. Her mother's orchid corsage completed the ensemble.

The bride is a graduate of Appomattox County High School and Longwood College. She is presently employed at Champion International Corporation in South Boston.

The groom is a graduate of Halifax County Senior High School and attended Danville Community College. He is also presently employed at Champion International Corporation in South Boston.

After a wedding trip to Grand Cayman, British West Indies, the couple will reside in South Boston.

Mrs. Michael Frederick Lowery

Cunninghams announce birth

Mr. and Mrs. T. Marshall Cunningham are happy to announce the arrival of their son, Edward Marshall, on Nov. 3, 1984.

Edward weighed eight pounds and eight ounces and he was 21 and three-fourths inches in length.

He has a three-year-old sister, Sarah Ann Cunningham.

Paternal grandmother is Mrs. Harriette F. Cunningham and maternal grandparents are Mr. and Mrs. J.W. (Sam) Conner all of Appomattox.

Fergusons announce birth

Mr. and Mrs. S.L. Ferguson Jr. announce the birth of their second child, a daughter, Jessica Renee Ferguson.

Jessica was born Oct. 20, 1984. She weighed 10 pounds, 3 ounces and was 22 1/2 inches long.

Jessica has an older sister Kristin Dawn, age two 1/2 years.

Maternal grandparents are Mr. and Mrs. Donald M. Ferguson of Appomattox.

Paternal grandfather is Mr. Sam Ferguson III of Appomattox.

Maternal great-grandmother is Mrs. Mary Ranson of Pamplin, Va.

Jessica has two uncles, Mr. Tony Ferguson and Mr. David Ferguson, both of Appomattox.

Garden Club plans meeting

The Appomattox Garden Club will hold its monthly meeting Monday, Nov. 26, 1984, at 7:30 p.m. in St. Anne's Parish House.

A program will be presented on birds of Lynchburg and vicinity; the slides are provided by the Lynchburg Bird Society, and Miss Edith O'Brien will be the narrator.

The two artistic exhibits will be: Class I, "Glory of the Seventies" (an arrangement using fresh vegetables or fruit, plant material included); and Class II, "Onward We Go," Set triangle design, fresh or dried material, bird accessory.

Horticulture exhibits will be expected.

Club will meet

The Woman's Club of Appomattox will have their annual Christmas dinner for members and guests at the Heritage Inn on Monday evening, Dec. 3.

A social hour will be from 6 until 6:45 with dinner following.

Please make reservations no later than Nov. 27 by calling Faye Bugg, 352-8725 or Betsy Carter 352-7890.

WEDDINGS, PARTIES, LUNCHEONS, DINNERS, ETC.
CATERING FOR ALL OCCASIONS
Affairs to Remember
"A Lasting Memory of Fine Cuisine"
Created by
Patsy Thomas 352-8748 and Pattie Booker 933-8869
Our new Lynchburg number...528-4183

The Original Mother's Ring
MERRY CHRISTMAS TO ... FROM ...
available at
WILKES' JEWELERS
111 CHURCH ST. — APPOMATTOX
Ph: 352-5646

Check Nationwide for all your insurance needs.
☐ life insurance
☐ fire insurance
☐ auto insurance
☐ homeowners
☐ education
☐ mortgage
☐ accident and sickness
☐ retirement
☐ business
Whatever your needs, find out how Nationwide can protect you. Call today.
BENJAMIN FRANKLIN
NATIONWIDE INSURANCE

THANKSGIVING DAY BUFFET SPECIAL
Roast Turkey, Dressing, & Gravy
Baked Hickory Cured Ham, With Pineapple Glaze
Golden Fried Chicken
Vegetables: Candied Sweet Potatoes, Garden Peas, Broccoli With With Cheese Sauce, Whipped Potatoes, Cranberry Relish
Desert Bar & Salad Bar Included
Buffet $4.95
Children (10 years and under) ½ Price
Buffet Served From 11 a.m. - 5 p.m.
Open 6 a.m.
Closing 5 p.m. Thanksgiving Day
MAUDE'S RESTAURANT
HIGHWAY 460
APPOMATTOX
Phone 352-7211

Thanksgiving SALE
LADIES'
Pant-Her Coordinates Wool - Camel, Burgundy, Teal ..... 20% OFF
College Town Sportswear Wool - Navy, Grey, Purple Blazer - Skirt - Pant - Sweater ..... 20% OFF
Vanity Fair Lingerie Sleepwear, Slip, Pantie, Bras ..... 20% OFF
Levi Bendover Slack Navy, Black, Wine, Tan, Grey - Reg. $26.00 SALE $20.80
CHILDREN'S
Boy's Suits & Sportcoats Val. to $58.00 ..... 20% OFF
Polly Flinder Dresses ..... 20% OFF
Health-Tex Entire Line ..... 20% OFF
SHOES
20% - 25% OFF
Nike - 9-West - Dexter
Bass - Connie
MEN'S
Men's Slacks Cords, Flanels, Wool - By Levi, PSJ ..... 20% OFF
Men's Sweaters Pull-Over, Cardigans, Vest - Assorted Colors ..... 20% OFF
Men's Calvin Klein Size 29-40 Waist - Reg. $35.00 ..... SALE $29.88
Men's Winter Coats Reg. $40.00 ..... SALE $32.00
STEPHENS family Fashions-Shoes
Triangle Plaza Shopping Center - Appomattox, VA.

Phelps, Wright are wed

The marriage of Karen Gale Phelps to Ricky Wayne Wright took place Saturday afternoon, Nov. 10 at two o'clock in Calvary Baptist Church in Concord, with the Rev. Frank Casper, pastor of the church, officiating.

The bride is the daughter of Mr. and Mrs. Alvin D. Phelps of Concord. The bridegroom is the son of Mr. and Mrs. Wilson Wright of Madison Heights.

The bride was given in marriage by her father.

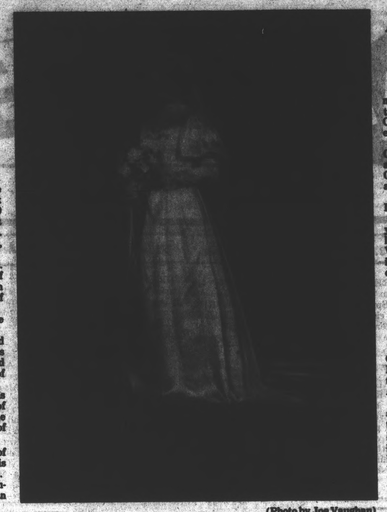
Mrs. Robert Bradley of Concord was matron of honor and attendants were Kristie Doss of Salem and Laura Booth of Concord, cousins of the bride.

Mr. Wright was best man for his son and ushers were Greg Wright of Madison Heights, brother of the bridegroom; and Tony Phelps of Concord, brother of the bride.

The bride is a graduate of Rustburg High School and is employed by Central Fidelity Bank.

The bridegroom attended Amherst County High School and is an employee of Caskie Paper Co., Inc.

The couple will live in Madison Heights.



(Photo by Joe Vaughan)

Mrs. Ricky Wayne Wright

Robinson in chorale

Tommy Robinson, a sophomore music major, is a member of both the Bridgewater College Oratorio Choir and Chorale, a chorale ensemble.

A 1983 graduate of Appomattox County High School, he was awarded the Margie and Ann Conner Scholarship for his musical ability.

Tommy is the son of Mr. and Mrs. Ralph Robinson of Appomattox.

Bridgewater is a private, four-year college of arts and sciences located in the central Shenandoah Valley of Virginia. Founded in 1880, it is Virginia's oldest co-educational college.

DKG meets

The November meeting of the Gamma Theta Chapter of Delta Kappa Gamma was held Nov. 15, at the Heritage Inn Restaurant in Appomattox.

President Hestaine Foster presented information she received at the state convention held in September. Committee chairmen presented final reports on plans for the 1984-85 club year. The chapter voted to provide support in various ways for the Ronald MacDonald Houses in the state.

The projects the chapter undertakes to support this cause will serve as a community service project for the next two years.

Shop carefully for holiday turkey

By SHIRLEY W. WALTON
Extension Agent

Good News For Homemakers

HOME ECONOMICS

If you decide to have turkey for Thanksgiving this year (and would it really be Thanksgiving without it?) you should shop carefully. Some people like a freshly dressed turkey. Like any other fresh food, it is a perishable food product and must be handled carefully after the purchase. You may wish to order the turkey and pick it up so there is a minimum amount of holding time. The temperature for holding a freshly dressed turkey should be close to freezing (32 degrees F) and never over 40 degrees F. If the turkey is not roasted within one or two days, it would be smart to freeze it.

In making a decision between purchasing a freshly dressed or frozen turkey, consumers need to take into account whether they can purchase that freshly dressed turkey at the store at the right time to insure proper handling. Cost may be another factor. Freshly dressed turkeys command a higher price per pound and may not be that much better in flavor and quality. The personal preference of the consumer will be the major factor in the decision making process.

Another question that we receive frequently in our office is, "What should I choose, a basted or nonbasted turkey?" Consumers should read the label to see what is included in the basting fluids as the ingredients vary from brand to brand. Basting fluids may include butter, vegetable oils, broth, water, flavorings or salt.

Frozen basted turkeys cost more than frozen nonbasted turkeys and rarely is a basting fluid injected into a freshly turkey. Whether a turkey is freshly dressed, frozen, basted or not, it is important to know that nearly 100 percent of all turkeys are processed under federal or state inspection, meaning that the turkey has been inspected for wholesomeness and quality. At the processing level, all necessary measures have been taken to insure you, the consumer, a high quality product.

An unfrozen turkey requires only six minutes to prepare for roasting, following label instructions for roasting or using simple directions to obtain a beautiful golden brown, ready-to-carve- and eat turkey.

DO NOT THAW A TURKEY AT ROOM TEMPERATURE. Leave a turkey in the original bag and use one of the following methods to thaw:

1. If you are not in a hurry: Place the turkey on a tray in the refrigerator for three to four days. (Allow 24 hours for each five pounds of turkey for thawing.)

2. Fastest Method: Cover with cold water, changing water frequently. Allow 1/2 hour per pound of turkey. Refrigerate or cook turkey as soon as thawed.

For maximum eating quality, refreezing and uncooked turkey is never recommended. Commercially stuffed turkeys should not be thawed before roasting. Follow the instructions printed on the bag.

The turkey can be prepared and roasted much more quickly if it is not stuffed. Our office recommends that you handle stuffing very, very carefully. If I am going to stuff a turkey, I stuff it at just the last minute before I put it into the oven. If dressing or stuffing is desired, it can be prepared separately and baked in a covered casserole for the last hour with the turkey. This is the recommended method.

If you do prefer to stuff the turkey, spoon the stuffing loosely into the body and neck cavities prior to skewering neck skin and replacing legs in the hock lock or skin band.

To roast a turkey, place the turkey breast-side up on a rack or in a shallow open roasting pan. If a meat thermometer is used, insert into the center thigh next to but not touching the bone. Place a tent of lightweight aluminum foil, with the shiny side down, loosely over the turkey to prevent overbrowning. Roast in a 325 degree F. oven. Turkeys may be basted. Foil may be removed during the last half hour for the final browning. Roasting times at 325 degrees varies according to the weight of the turkey and whether it is unstuffed. Please follow directions. The rule of thumb is 20 to 25 minutes per pound for an unstuffed turkey and 30 to 40 minutes per pound for a stuffed turkey.

Homemakers, have a good holiday season. Please handle your food carefully to insure the safety of your family.

If you have a homemaking question or problem, you may call 352-8244 or you may write P.O. Box 488, Appomattox, VA 24522. It is always a pleasure to hear from you and to help you.

HAPPY THANKSGIVING!

RECIPE OF THE WEEK

Cranberry Salad
1 - #2 can of pineapple (drained)
1 pound cranberries (raw)
2 cups sugar
2 cups celery
1 cup nut meats
2 boxes cherry gelatin
1 cup hot water
3 cups cold water
1/4 tsp. salt
1 tsp. lemon juice

Grind the cranberries in the food chopper or blender. Place the sugar, salt, and lemon juice over the cranberries and let stand two hours. Chop the celery and nuts fine. Add cranberry mixture, celery, pineapple, and nut meats to the gelatin when it is slightly thickened. Place in refrigerator for several hours before serving. Serves 20. This keeps well, but any extra may be frozen and served later as cranberry relish.

MR. AND MRS. W. ELMO GUILL of Appomattox were recently honored with a 50th wedding anniversary celebration given by their children at the home of Sam and Virginia Doss. An evening of family fellowship was enjoyed. The Doss residence on Ferguson Street, which is the old Presbyterian parsonage, is where Mr. and Mrs. Guill were married 50 years ago.

John Jimison honored

John Frederick Jimison, an accounting major, and the son of Mr. and Mrs. Don F. Jimison, Rt. 5, Appomattox, Va., has been selected as one of thirty-two Lynchburg College seniors to appear in the 1985 edition of Who's Who Among Students in American Universities and Colleges.

Dr. Thomas C. Tiller, Dean of Student Affairs, announced the results of the selections made by faculty, students, and staff this week.

The 32 seniors were selected for the honor from among 272 seniors. Their recognition is based on academic and extra-curricular contributions to the College community.

Jimison is president and state council member of the Baptist Student Union, vice president of Blue Key National Honor Fraternity; a member of the Concert Choir; Phi Eta Sigma; Hopwood Singers; and the Accounting Club.

Appomattox Middle School Menu

November, 26 - Hot dog, french fries, peas, cake, milk.

November 27 - Chili beans, cole slaw, apple-sauce, roll, milk.

November 28 - Pizza, tossed salad, jello, milk.

November 29 - Beef-a-roni, slaw, fruit, roll, milk.

November 30 - Fish, macaroni & cheese, mixed greens, roll, milk.

Christmas Open House
You are invited to attend Open House on Saturday, Nov.24, 1984-10 a.m.-4 p.m. and Sunday, Nov. 25, 1984 - 1 p.m.-4 p.m.
Cheese Candy Craft Supplies Candy and Cake Supplies Cakes Crafts
Cake and Craft Shop
Main Street - Appomattox - Phone 352-2687

Local UDC chapter meets

By Margaret Lee

The Appomattox Chapter of the United Daughters of the Confederacy met Thursday, Nov. 15 at 11:30 a.m. at Country Fare Restaurant for their monthly gathering.

Mrs. Hazel Lee Martin, chapter president, presided at the meeting.

Pledge of Allegiance to the United States flag was led by Mrs. Louise Plunkett.

Salute to the Virginia flag was led by Mrs. Laura Jones.

Salute to the Confederate flag was led by Mrs. Lucille Ferrell.

Mrs. Martin read the Ritual and Confederate Prayer.

Mrs. Lucille Ferrell, chapter historian, presented the program on "Hood's Texas Brigade."

The meeting adjourned with the group singing "Dixie" led by Mrs. Lucille LaForce.

Members will meet again at Country Fare Thursday, Dec. 20 at 11:30 a.m. for their annual Christmas meeting.

SPECIAL BULLETIN
Dateline: The Clothesline
Appomattox, Virginia
Thanksgiving Week 1984
Flash: Recent New York Buying Trip Produces Exceptional Values!
Results: Great Savings Of 20% - 50% During The Most Important Week Of The Year!
Additional Value: Register Friday For Free $50 Gift Certificate To Be Given Away At 2 p.m.
Special Hours Friday, November 24
10 a.m. p 8 p.m.

Holiday SPECIALS
Lay-A-Way For Christmas Eve Delivery!
Dinette Set
Solid Wood - Pine Finish
Table - 4 Chairs
$198.00
Family Room Set
Sofa - Loveseat - Chair
Solid Pine
2 End Tables - Cocktail Table
All 6 Pieces
$548.00
Traditional Bed Room
By Bassett
Triple Dresser, Mirror, Chest, Headboard
Pecan Finish
SAVE 30%
TERMS — FREE DELIVERY
BEST FURNITURE CO.
RT. 460 — 1 MILE EAST OF APPOMATTOX, VA.
PHONE 352-7721